

TAUREAU LA SIRENE DESSERTS

Callebaut Fine Chocolate Milk or Dark 30

Fondue Served with a tray of fruits, Cake and Marshmallow

Banana Creole 10

Ice Cream Vanilla, Banana, Banana Bread, Dark Chocolate Sauce, Rum, Whipped Cream, Almonds.

Les Trois Assortiments de Sorbets / Fait Maison 14

Choice of Three Flavors of Home Made Ice Cream or Sherbet

Choux Chantilly (Signature) 14

Choux Puff Pastry, Home Vanilla Whipped Cream and Confectioned Sugar (light)

Croque en Bouche (or Salambo) Au Caramel Blond Effile (Signature) 1 piece 6

Grand-Marnier Vanilla Stuffed Puff Pastry with Fresh Blond (not sticky to teeth) Caramel, Almond

Iles Flottantes Caramel, Anglaise Maison 11

Whipped Egg White Meringue, Covered with Blond Caramel , Vanilla Custard light

L'Assortiment de Fromages de la Maison 14

Three Cheese Platter : Brie, 180 Days Old Gruyere and Blue Cheese

Fondant au Chocolat Noir 15

Dark Lava Cake Served with Coconut Sherbet (maybe the best Sherbet)

Big Profiteroles (Signature) au Chocolat Noir 18

Popular Dessert, with Bitter Sweet Callebau Dark Served Hot on the Table, Whipped Cream and Almonds

Tarte Tatin a la Mode 10

Short Crust with Caramelized Sliced Apple Served with Ice Cream Vanilla

Flambe with Apple Snaps (French Calvados) +4

Tartelette aux Fraises (Signature) 14

Short Crust, Fine Custard with Grand-Marnier and Vanilla Flavor Fresh Fruits, Whipped Cream